
CHEF'S SPECIAL MENU

Let yourself be surprised by the specialties of the chef.

Three courses*	39
Four courses*	48
Five courses	56
Six courses	64

WINE & BEER ARRANGEMENT

Matching wine per glass	6
Matching beer per bottle	5

** would you prefer a selection of cheeses instead of a sweet dessert?
Not a problem, it is available for an additional cost of 3 euros p.p.*

DELICACIES

Freshly baked breaking bread

With different spreads | 7

Taggiasca olives

Premium quality from Liguria, Italy |
rich & soft | 6

Pata Negra

Thinly sliced | 60 gram | 12

SOUP

Soup of the day

Daily changing homemade soup | 6

Do you have dietary wishes or allergies?

Scan this QR-code for the (Dutch) digital menu with information
about the allergens.

Or ask the service staff, we are more than
happy to help!



STARTERS

Homemade Indian spiced samosa's


Pineapple | lime | fried coulfiflower | 13


 Beer tip: Duvel Triple Hop Citra

 Wine tip: Sao Luiz Branco

Smoked duckbreast


Kokos gazpacho | sugarsnaps | kumquat | 14

 Beer tip: Fourchette

 Wine tip: K-naia Verdejo

Minced salmon


Dutch beetroots | tomato | mustard | 13

 Beer tip: La Trappe Witte Trappist

 Wine tip: Maison Chardonnay

Roasted mackerel

Passion fruit | black garlic | honey | 14

 Beer tip: Barbar Speciaalblond Honing

 Wine tip: Kettmeier Chardonnay

Surprise starter

Fish, meat, vegetarian or vegan | 15

HOOFDGERECHTEN

Homemade mushroom ravioli

Ginger | orange | pesto | 23


 Beer tip: *Uiltje Dikke Lul 3 Bier*

 Wine tip: *Rapitala Nuhar*

Tournedos with herb crust

Pistachio | basil | Madeira | 25

 Beer tip: *La Trappe Quadrupel*

 Wine tip: *Loustalet Côte du Rhône*

Sirloin steak

Chestnut | mushroom | blueberry | 25

 Beer tip: *Tempelier (Belgian Ale)*

 Wine tip: *Sao Luiz Tinto*

Swordfish

Sicilian caponata | lemon | lychee | 24

 Beer tip: *Brigand*

 Wine tip: *Loustalet Côte du Rhône blanc*

Surprise main course

Fish, meat, vegetarian or vegan | 25

All main courses will be served with a side of artisan fries.


Extra side of fries | 3

We strive for perfection and quality. And quality takes time. Enjoy! We don't serve free tap water

DESSERTS

Lemon meringue pie


Raspberry | yogurt | amarene cherry | 8,5


 Beer tip: *Texels Skuumkoppe*

 Wine tip: *Moscato d'Asti*

Strawberry parfait

Ricotta | basil | fresh strawberries | 8,5

 Beer tip: *Nognietnaar Huismus*

 Wine tip: *Moscato d'Asti*

Surprise dessert

Enjoy the specialty of the pastry chef | 8,5

Ice cream cake

Flavor of the season | 8,5


Cheese platter


With beautiful domestic and foreign cheeses of Fromagerie Guillaume in Berkel-Enschot

Three cheeses | 11

Four cheeses | 12

Five cheeses | 13

 Beer tip: *La Trappe Quadrupel*

 Wine tip: *Ratafia Pierre Jourdan*

Special coffee

o.a. Irish | French | Spanish | Italian | 6,5

Tip!

Enjoy a platter with sweet friandises after your dinner | 1,5